

Attorney Docket No.: F7745(V)  
Serial No.: 10/582,281  
Filed: June 9, 2006  
Confirmation No.: 2927

### **Amendments to the Claims**

This listing of claims will replace all prior versions, and listings, of claims in the application.

### **Listing of the Claims:**

Claim 1 – Claim 14: (Canceled)

Claim 15 (Currently amended): Process according to claim ~~44~~ 18, wherein the vegetable matter has been pre-milled, oil-extracted and then milled again to prepare the porous powdered vegetable matter.

Claim 16 (Currently amended): Process according to claim ~~44~~ 18, wherein the porous powderous vegetable matter is added to the water phase of the water-in-oil emulsion.

Claim 17 (Currently amended): Process according to claim ~~44~~ 18, wherein the porous powderous vegetable matter is added as a water containing slurry to the fat phase of the water-in-oil emulsion.

Claim 18 (Currently amended): ~~Process according to claim 11,~~ Process for the preparation of a water-in-oil emulsion food product with improved spattering behaviour, said food product comprising porous powderous vegetable matter having a volume weighted mean particle diameter ( $d_{4,3}$ ) not exceeding 0.5 mm, wherein the process comprises:

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i. preparing a water-in-oil emulsion in at least one process step in which the pressure is 0.2 mPa or more,

ii. admixing with the water-in-oil emulsion a porous powderous vegetable material in an amount of 0.1 – 5 wt.% on oil, said powderous vegetable matter being a powder formed by milling vegetable matter which has been extracted with an organic solvent to a powder having a particle size not exceeding 0.5mm;  
wherein the porous powderous vegetable matter is not subjected to any pressure of 0.20 mPa or more in the process;

wherein the porous powderous vegetable matter is a powder made from nuts, sunflower seeds, kernels, pits and cellulose.

Claim 19 (Currently amended): Process according to claim 4418, wherein the porous powderous vegetable matter is evenly dispersed throughout one or more phases of the water-in-oil emulsion.

Claim 20 (Currently amended): Process according to claim 4418, wherein the volume weighted mean particle diameter ( $d_{4,3}$ ) of the porous powderous vegetable matter does not exceed 0.1 mm.

Claim 21 (Currently amended): Process according to claim 4418, wherein 0.4 – 1.0 wt.% of the porous powderous vegetable matter is admixed with the water-in-oil emulsion.

Claim 22 (Currently amended): Process according to claim 4418, wherein the porous powderous vegetable matter consists of milled kernels of olives.

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| Claim 23 (Currently amended): Process according to claim ~~44~~18, wherein the porous powderous vegetable matter consists of milled sunflower seeds.

| Claim 24 (Currently amended): Process according to claim ~~44~~18, wherein the porous powderous vegetable matter consists of milled soybeans.

| Claim 25 (Currently amended): Process according to claim ~~44~~18, wherein the porous powderous vegetable matter consists of milled nuts selected from the group consisting of pine tree nuts, almonds, ground nuts, walnuts and cashew nuts.

| Claim 26 (Currently amended): Process according to claim ~~44~~18, wherein the water-in-oil emulsion is substantially free from cooking salt.

| Claim 27 (Currently amended): Process according to claim ~~44~~18, wherein the volume weighted mean particle diameter ( $d_{4,3}$ ) of the porous powderous vegetable matter does not exceed 0.04 mm.